



2006 ENGAGEMENT CALENDAR



 **UNIVERSITY OF
DELAWARE**
HOTEL, RESTAURANT AND
INSTITUTIONAL MANAGEMENT



2006

ENGAGEMENT CALENDAR



RICH DUNOFF

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The University of Delaware is pleased to be home to a world-class program for the preparation of young men and women to join the fast-growing hospitality industry.

Our Department of Hotel, Restaurant and Institutional Management offers superb classroom education as well as hands-on training in a variety of venues, including the stellar Vita Nova restaurant located in the Trabant University Center and the new Courtyard Newark–University of Delaware hotel, located adjacent to the Clayton Hall Conference Center on the Laird Campus.

Students enrolled in the program have traveled the world to hone their skills, taking advantage of study abroad opportunities in conjunction with our partner institution, the Swiss School of Hotel and Tourism Management, and internships with major entertainment organizations, including the beautiful Biltmore Estate in scenic Asheville, N.C.

Furthermore, the University's close association with ARAMARK provided seven students the chance of a lifetime when they joined the company's hospitality services team during the 2004 Summer Olympic Games in Athens, Greece.

The department is directed by Fred J. DeMicco, ARAMARK Chair in Hotel, Restaurant and Institutional Management, one of the nation's leading voices in the hospitality field.

To learn more about the Department of Hotel, Restaurant and Institutional Management, visit its web site at [www.hrim.udel.edu/].

We invite you to watch education at work by spending an enjoyable evening at Vita Nova, where students and staff serve exquisite meals, or by reserving a relaxing weekend getaway at the Courtyard Newark–University of Delaware. ♦

Sincerely,

David P. Roselle
President

RICH DUNOFF



Hospitality Innovations

Since its creation, the achievements of the University of Delaware Department of Hotel, Restaurant and Institutional Management (HRIM) have been unprecedented. Established in 1988 under the directorship of Paul Wise, the HRIM program quickly went from a vision to a top 10 hospitality program with some of the best students and faculty in the country.

The Department of Hotel, Restaurant and Institutional Management has been ranked among the top 10 hospitality programs in the United States in two of the most recent surveys published in the *Journal of Hospitality & Tourism Education*, Vol. 14, No. 2 and No. 4. It also is called a "Tier 1" program by Marriott International as a management talent source. Successful in student recruitment, the department has attracted approximately four times the number of applicants it can admit each year, making it one of the most selective hospitality programs in the country. The department also has established distinguished advisory boards and outstanding teaching laboratories—from the award-winning Vita Nova restaurant, Darden Bistro and Copeland Vinotek in the Trabant University Center to the University's new business class hotel, The Courtyard Newark—University of Delaware, which is home to a high-tech teaching facility, the Marriott Center for Hospitality and Tourism.

HRIM students are active in community service learning activities, and the program also has carved out a niche in hospitality

information technology and has international ties with several distinguished universities from Switzerland to

Hong Kong.

In the past year, HRIM students were instructed in Swiss cuisine by a visiting international chef; took part in "Wine Online," a wine tasting and wine education seminar taught by a member of the wine faculty in Manhattan's French Culinary

Institute; and studied cross-cultural etiquette.

An HRIM student placed second with her business plan to open a boutique hotel in El Salvador in an Alfred Lerner College of Business and Economics competition, and a student baking group, the Baker's Dozen, has established a crowd-pleasing reputation for its delectable desserts.

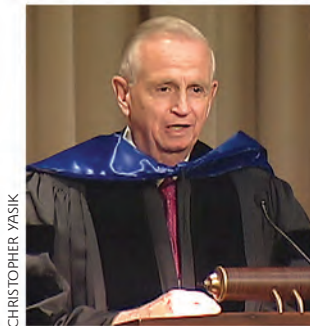
Among the many study abroad opportunities are six-week Winter Session trips, such as the tour of Jamaican resorts and visits to vineyards and wineries in Tuscany offered recently. A semester abroad at the Swiss School of Tourism or the UK Centre for Events Management at Leeds Metropolitan University interests many students, as does the Disney World College Program in Florida.

Attendance at professional conferences and restaurant shows keeps HRIM students aware of the latest innovations, and an annual career fair helps many graduates find jobs at luxury hotels, family resorts, country inns and fine restaurants across the United States and overseas. ♦



UD's newest classroom is a business-class hotel

Just moments after conferring an honorary Doctor of Humane Letters degree on J. Willard Marriott Jr., the chairman and CEO of Marriott International Inc., on Nov. 21, 2004, University officials and guests walked the short distance from the Clayton Hall Conference Center to The Courtyard Newark—University of Delaware to watch the ribbon-cutting ceremony that officially dedicated Marriott's—and the University's—new 126-room hotel.



J. WILLARD MARRIOTT JR.

The business-class hotel, adjacent to the University's recently renovated conference center off New London Road in Newark, also serves as an education and research facility for UD's Department of Hotel, Restaurant and Institutional Management (HRIM) and is managed by the Shaner Hotel Group of State College, Pa.

At the ceremony preceding the ribbon cutting, UD President David P. Roselle said, "The impact of the new hotel is significant. It will serve as a 'working laboratory' for our students and faculty, providing a hands-on experience in all aspects of today's hotel industry.... The hotel also houses the Marriott Center for Hospitality and Tourism, funded in part by a generous grant from the J. Willard and Alice S. Marriott Foundation." Roselle said the center has state-of-the-art, high-tech classrooms featuring video-conferencing and wireless technology and an experimental guest room where new

technologies and products will be tested by guests.

At the ceremony, Kathy Smith, a UD alumna who is senior vice president for talent management and organizational capability for Marriott International, said, "The new facility will provide tremendous opportunities for students." She said the hospitality industry is a \$545 billion direct travel expenditures business, accounts for 11 percent of the world's gross domestic product and 200

million jobs. "Travel and tourism form one of the top three employers in 28 U.S. states and Washington D.C.," she said, noting that Marriott hires and promotes 1,500 associates each year, 450 of them from university campuses.

Smith urged students to learn more than just management skills. She said her company looks for leadership, customer service, communication and organizational skills, technical expertise and teamwork. "Take advantage of the opportunity to experience the industry in this new facility," she said.

Howard Cosgrove, chairman of UD's Board of Trustees, conferred the honorary degree on Marriott, noting that the honor is given to those "whose contributions to the quality of our nation warrant exceptional recognition."

Cosgrove called Marriott, "an unparalleled businessman," saying, "You have led the transformation of the company from a family restaurant business to a \$19 billion global lodging company with 2,700 properties in 70 countries.... As a hospitality industry icon...you have set the standard for the world's providers of hospitality services... As a visionary leader, you have based your life's work on the underlying 'spirit to serve,' continuing a business environment based on a philosophy begun by your parents, J. Willard and Alice S. Marriott, more than 75 years ago."

"I understand that today I am officially a Fightin' Blue Hen," Marriott said. "My parents would have been thrilled to have been here." ♦



KATHY F. ATKINSON



HOTEL FACTS IN BRIEF

A UNIQUE PARTNERSHIP

The Courtyard Newark–University of Delaware is a partnership between UD and the Shaner Hotel Group, which also manages the University’s Conference Services, providing key marketing and management support. Under the terms of the partnership, the University is the majority owner of the hotel. William Sullivan, the hotel’s managing director, is a certified hospitality technology professional.

STATE-OF-THE-ART FACILITIES

The Courtyard Newark–University of Delaware, which opened to guests in November 2004, offers overnight accommodations for those attending conferences at Clayton Hall and for parents and other visitors to campus, as well as banquet and meeting space for guests and for those UD students completing a semester-long practicum in lodging.

Special features include an indoor pool, whirlpool, fitness center and a restaurant with a breakfast buffet and dinner service. The guest rooms combine comfort with functionality and are designed with a user-friendly workspace for business travelers, featuring high-speed Internet access and two phones with data ports.

In addition to the 126 guest rooms, The Courtyard Newark–University of Delaware has a large meeting room and 2,000 square feet of conference space, as well as access to a 500-seat auditorium, 7,700 square feet of exhibition space and 22 conference and meeting rooms in the adjacent Clayton Hall.

EXPERIENTIAL LEARNING FOR STUDENTS

Unlike programs at many other universities, UD students are fully integrated into all facets of running the hotel. Under the supervision of faculty, they are able to apply their theory courses to managing the hotel and

providing real solutions to problems they encounter.

Students assigned to the hotel for a semester meet for weekly classes in a computerized learning center at the site, and that center doubles as a conference room with online meeting capability.

THE MARRIOTT CENTER FOR HOSPITALITY AND TOURISM

The Marriott Center for Hospitality and Tourism was established through a generous grant from the J. Willard and Alice S. Marriott Foundation.

The Marriott Center includes high-tech, flexible classrooms and the experimental guest room at the hotel, where new technology and products are tested. A state-of-the-art room for lodging-related classes also can be used for delivering educational services to industry professionals. The center features full video-conferencing and wireless technology capability, as well as Group Systems software.

ENHANCING UD CONFERENCE SERVICES

The Courtyard Newark–University of Delaware is in an ideal location to provide overnight accommodations for those attending conferences at the adjacent Clayton Hall. Such accommodations are particularly in demand during the academic year, when residence halls are not available to house conference participants seeking on-campus lodging.

In addition to the 40,000-square-foot Clayton Hall in Newark, UD Conference Services also operates Arsht Hall and the Goodstay Center in Wilmington and the Virden Retreat Center in Lewes, Del.

Shaner Hotel Group is one of the nation’s premier private lodging and management companies. Founded in 1983, the State College, Pa.-based company owns and/or operates 23 hotels in 15 states. ♦

Learning by doing

"Last week, I checked people in at the front desk. Today, I am thoroughly inspecting rooms cleaned by housekeepers. And, tomorrow, I am giving tours of the hotel with the sales department."

Only a few other hospitality students throughout the country can ever explain their schooling in this unique manner. For a full semester, students in the University of Delaware's HRIM program experience hands-on training throughout The Courtyard Newark—University of Delaware hotel as part of their course curriculum.

The hotel is operated with a full staff, working with 45 additional students, who shadow managers and perform the duties of frontline employees.

Students must complete the lodging module to graduate with a degree in hospitality. The lodging module consists of five classes: "Management of Lodging Operations," "Property Engineering," "Managerial Accounting and Finance in the Hospitality Industry" and "Marketing in the Hospitality Industry," with the hotel practicum representing the fifth class. All academic classes are taught at the hotel in the Marriott Center for Hospitality and Tourism, and all students take the same four academic classes.

At the beginning of the semester, students are given a schedule of their shifts and rotations for the entire semester, along with a working partner. Everyone completes 108 hours of hands-on training, consisting of approximately two four-hour shifts, Monday through Sunday. There are 13 different rotations throughout seven departments: front office, housekeeping, food and beverage, marketing/sales, engineering/maintenance, administration and conference services. Shifts occur at all hours of the day, so that students can see how the hotel operates in the morning, afternoon and evening.

The most talked-about shift is the night audit, which occurs from 11 p.m.-7 a.m. on a Thursday, Friday or Saturday night and where real life working situations are experienced.

Students also participate in an orientation at the beginning of the semester, biweekly management meetings with Bill Sullivan, managing director of the hotel



KATHY E. ATKINSON

BILL SULLIVAN WITH DAWN BOLTON AND JAMIE MORENG

and UD Conference Centers, and a sales blitz in Wilmington or Newark.

The key objective of the hotel rotations is to allow students to gain experience and insight into the hotel industry. Friciveri Carias, a senior, specifically addressed the rotation advantages: "In housekeeping, I learned that I want to become a more employee-oriented manager. Also, the sales rotation

helped me better grasp the sales and marketing concept in a way I can apply to my management career."

Insight into the management of hotels is provided by the staff meetings conducted by Sullivan with students every other week. Meeting information and format resembles the meetings he holds with his own management staff. Overall, students said they found the meetings a good reference on how to run their own staff meetings when they hold management positions.

Hotel employees continually interact and train the students in all departments of the hotel. Robyn Snyder, a 2004 graduate of the HRIM program and front desk agent, said, "I find working with the students interesting because it strengthens my training skills. However, the constant rotation of students through the front desk becomes challenging."

Sarah Brekke, restaurant manager, said, "In general, it was a learning experience for the management and staff as much as for the students. I appreciate having students around because they show me ways the program can keep improving for following semesters. I was impressed at how quickly the students jumped in and helped when the restaurant was busy."

After rotating through a majority of the departments, students said they enjoyed certain areas more than others. Caitlin Logan, a senior, said, "I like working at the front desk because it offers a more realistic point of view of working in a hotel." Friciveri, who said he who grew fond of a different department, said, "I enjoyed working with Bill Sullivan and showing people the property by giving tours. This positive experience made me more knowledgeable about the hotel property and motivated me to succeed in the program." ♦ —Katie Steigerwalt, CHEP '07

Award-winning dining at Vita Nova

Vita Nova is like an optical illusion: It appears to be one thing from one vantage point, and something else entirely if you stand a few feet away.

For the closely knit group of Hotel, Restaurant and Institutional Management (HRIM) students and the four-person team of instructors, Vita Nova is a restaurant laboratory. Students rotate through 17 different positions, getting hands-on experience in all phases of the restaurant business.

But for guests, it is an award-winning restaurant so popular that lunch is usually booked weeks ahead. Voted "Best of Delaware" by *Delaware Today* magazine, Vita Nova's luncheon buffet is served from 11:30 a.m.–12:30 p.m., Monday through Friday, during the fall and spring semesters.

Dinner is served from 5:30-7:30 p.m., Wednesday through Friday. Advance reservations are required for both lunch and dinner. All it takes to reserve a table is a telephone call to (302) 831-0500 or an e-mail to [bmayer@udel.edu].

In 2004, the Darden Bistro, a new 18-seat, tapas-style dining area, opened to the public at Vita Nova. The elegant bistro, designed by Mark Clark of Clark Designs, is a spot where guests can grab a quick bite or a casual meal prepared from the freshest ingredients. It also offers specialty wines by the glass. The bistro is open



JON COX



RICH DUNOFF



JON COX

from 5:30-7:30 p.m., Mondays through Fridays.

This venue gives HRIM students an opportunity to learn wine and cuisine pairing, using the state-of-the-art Copeland Vinotek, donated by Tatiana and Gerret Copeland of Greenville, Del., in 2001.

Guests can enjoy domestic and imported wines, specialty artisanal

cheeses and fresh fruit with their meals.

Vita Nova and Darden Bistro are located upstairs in the Trabant University Center. In 2005, the student-run restaurant was spruced up with new rich garnet carpet and gray textured wallpaper. Other changes include a series of new photographs of campus scenes, representing the different seasons and taken by photographers in the Office of Public Relations, which were recently added to the restaurant. Reflecting the beauty of UD's buildings and plantings, the photographs link Vita Nova to the University at large.

New window treatments complete the redecoration project.

"Vita Nova originally opened in 1996 so we are going into our 10th year, and it was time to refurbish," Joe DiGregorio, general manager/director of restaurant operations, said. "We have had many compliments from customers on our new look." ♦

Professionals guide restaurant students

Thinking on your feet is part of the job description for the four professional managers at Vita Nova, the HRIM student-run restaurant in the Trabant University Center. They guide students who rotate into new Vita Nova jobs throughout the year.

Debbie Ellingsworth, AS '77, sous chef at Vita Nova, said she cries her eyes out at every graduation ceremony because instructors and students work so closely for four years. "They all come up to me and say, 'Don't cry, Debbie. We'll come back and see you,'" she said.

Ellingsworth, who managed the kitchen at Pizza by Elizabeths in Greenville, Del., and taught pastry classes in community college before coming to Vita Nova in 1997, said she likes working with the students because every day is different and she can see the students mature and master skills. She said she loves Homecoming, when Vita Nova fills with HRIM alumni celebrating with staff and current students.

Julie Fagan, CHEP '96, director of restaurant operations, managed Fieldstone Golf Club before coming to Vita Nova in 2002.

Bernd Mayer, who has spent almost 50 years in the hospitality business in the U.S., Bermuda and Europe, is dining room manager. He said he likes that the program accepts only 100 students a year, so, with a total student body of 400, the instructors can get to know all the students over the four years they spend on campus.

Joseph DiGregorio, a Culinary Institute of America grad,



DEBBIE ELLINGSWORTH



JOE DIGREGORIO



JULIE FAGAN



BERND MAYER

ran the ARAMARK catering department on campus before he put on the chef's hat at Vita Nova. He said he toured Vita Nova's kitchen in 1996, and it made him want to get cooking again.

"I love working with the students. What really impresses me about them is they rotate positions so they have to come up to speed very fast," he

said. "Every day for us is like opening day because there's someone new in every position every night."

No matter what comes up on any given day, the professional staff, longtime dishwasher George Bivens and the students team up to keep things operating flawlessly.

The esprit de corps extends to the guests, too—even the one Friday evening when they all had to leave their tables and stand outside for about 45 minutes after a fire alarm went off in the building.

"The place was packed. The fire alarm goes off. It shuts all the gas off," DiGregorio said. "We have someone escorting guests out the front, and we're escorting everyone out back. Finally we got back in. It was great because everybody came back, every guest. We relit all the pilots, and we picked right back up. It was like the whole party started all over again."

Vita Nova serves lunch from 11:30 a.m.-12:30 p.m., Monday

through Friday, and dinner from 5:30-7:30 p.m., Wednesday through Friday during the fall and spring semesters. To make reservations, call (302) 831-0500 or send e-mail to [bmayer@udel.edu]. ♦

Sharing regional Swiss fare

David Puser, a visiting executive chef from the Swiss School of Tourism and Hospitality, a hotel management school located in Switzerland's eastern Alps, instructed 20 HRIM students in the fine art of capun-making during an afternoon cooking demonstration in March, 2005, in the satellite kitchen of Vita Nova in the Trabant Center.

Flavoring his demonstration with tasty tidbits of regional lore and history, Puser imparted the intricacies of capuns—their various ingredients and shapes, the perfect serving size and presentation—and, in the process, shared the deeper lesson that cooking, particularly regional cooking, is less strict science than high art.

In between cutting and stirring and folding and sautéing, Puser explained that his original Swiss ingredients—aged meats and cheeses—had been sacrificed to customs officials, and that his usual kitchen knives had been judiciously left behind in Switzerland to avoid potential problems with airport security. Amending his recipe accordingly, Puser made his regional delicacy seem even more authentic.

"Capuns are a regional dish of the Romanish people, who populate the eastern Swiss Alps," he said, "and because they were mostly peasants and cut off by mountains, they made do with what they had."

An ambitious-appearing dish involving several



JON COX

CAPUNS IN A CREAM AND CHICKEN-BROTH SAUCE

ingredients and steps, capuns became quick work in Puser's and HRIM student Katie Bauer's hands as the demonstration progressed.

"You can see that someone has a lot of work to do tonight," Puser joked as he folded leaves of Swiss chard over a filling of spaetzle dough and bacon and gently transferred the bundles to and from a sautéing pan. "Tonight we will have 45 guests," he added, "so we will be hit really hard."

Before finishing his demonstration, which ended with a presentation of three perfectly browned capuns in a cream and

chicken-broth sauce, Puser ran down the rest of the regionally themed menu, which included rack of lamb, a baked potato dish, lentils with carrots and Toblerone terrine with berries.

Puser began his lifelong fascination with cooking after his first job as a busboy in his native California. He has cooked and traveled widely and spent four years in the Coast Guard aboard an ice breaker before earning enough tuition to fund his studies at the Culinary Institute of America in Hyde Park, N.Y.

He has worked as a chef in Switzerland since 1989 and has served for more than a decade as the executive chef of the Swiss School of Tourism and Hospitality. In a typical week, Puser teaches three cooking classes in German and two in English. He lives in a village in the eastern Swiss Alps with his wife and two children. ♦



JON COX

DAVID PUSER

A work experience with a touch of Disney magic

Students in UD's Hotel, Restaurant and Institutional Management program have the opportunity to apply for professional internships at Walt Disney theme parks and resorts. Twice a year the department schedules on-campus interviews with recruiters from the Walt Disney

KATHLEEN WHEATLEY



work at the Walt Disney World Animal Kingdom Lodge.

Every day of work was not that special, but Disney holds a piece of each and every one of our childhoods. Working for this Fortune 100 Company was a magical

experience. Below, Lindsay Weber, CHEP '06, describes one of her days as an intern at Walt Disney World in Florida.

It is 3:30 p.m. and I am just getting off the bus to go into Animal Kingdom Lodge to start my shift at the front desk. It is sunny and 72 degrees in the middle of November as I walk up to the resort and open the door for a little girl in a Cinderella dress. She has big blond curls with an even bigger smile. She sees me and starts telling me about how she met Mickey Mouse and Snow White and how her dad even let her get a Minnie Mouse balloon. I proceed to comment on how wonderful her day sounds but ask if she saw the zebras and giraffes outside yet? Her eyes grow big and she says, "Oh no, are they really right outside?" I answer, "Yes, and Mickey told me to show you them because you were such a good girl today!" She screams with joy as I walk her over to view the South African animals and afterwards she gives me a big hug. This is an example of how I begin my day of

experience. As Lee Cockrell, executive vice president of Walt Disney World Operations, put it, "Experiences are the finishing touches on your personality."

The Walt Disney World College Program was filled with experiences that involved living with people from around the globe, learning transferable skills, and being a part of the number one travel destination in the world. I learned about different cultures from around the world and about people from different regions of the United States. The accelerated, high-volume workplace taught me all about guest service and verbal and written communication skills. Interesting tidbits I also learned include the amount of Christmas lights Walt Disney World displays, restaurants that have character dining, the number of buses used to transport guests and the time of every single firework show or parade on property. Every day that I stepped out of my apartment was totally different from the day before.

If you are looking for a magical learning experience like nothing else in the world, the Walt Disney World College Program is your ticket! ♦

YoUDee takes the cake

As UD's favorite mascot, YoUDee lights up and lightens up countless campus events and is a supermodel, as well, appearing on posters and publications in many roles from sports fan to guardian sheriff of the Code of the Web.

YoUDee has won several awards and trophies for good sportsmanship and mascotship but last spring received a different kind of accolade. The big bird was presented with a heroic-sized YoUDee cake at a May, 2005, picnic sponsored by the Office of Public Relations to honor graduating seniors in the mascot program. YoUDee was speechless (as usual) but performed an excited cakewalk in size 28FF sneakers to show appreciation and delight.

The cake was the inspiration of junior Nicholas Tennant, a Hotel, Restaurant and Institutional Management major, who also is a member of the Baker's Dozen, composed of students who wish to learn advanced baking techniques. The group bakes for charitable organizations and groups on campus and also



KATHY F. ATKINSON

BAKER'S DOZEN CLUB MEMBERS, WITH DEBBIE ELLINGSWORTH, INSTRUCTOR AND SOUS CHEF AT VITA NOVA, ICE A CAKE FOR YOUNDEE MASCOTS.



KATHY F. ATKINSON

YOUNDEE IS PRESENTED THE CAKE AT THE YEARLY MASCOT PARTY.

accepts paid individual orders.

"I wanted to do something special for the picnic and this was a good challenge for our group," Tennant, who says he loves to bake, said.

Under the tutelage of adviser Debbie Ellingsworth, instructor in HRIM, approximately 10 students gathered to bake the half-yellow, half-chocolate cake from scratch at Vita Nova. The project took 25 hours from stir to finish, using four ovens and requiring 10 pans, dozens of eggs, about five pounds of flour and several quarts of milk, not to mention sugar and butter. Using a template, YoUDee's image was then carved from the cakes and iced, held together with vanilla butter cream and iced with fondant.

"It took a lot of patience and Exacto knives to trace the pattern. It is the largest

flat cake I have been involved with, but it was fun and exciting," Ellingsworth said.

"It was the largest project we have ever undertaken, and it was an awesome cake," Tennant said.

YoUDee shared the cake with students who gathered on The Green later that afternoon for Senior Day festivities. ♦

Study abroad opportunities offer international perspectives

VRIM students may study hospitality programs in other countries, choosing between five-week Winter Session overview courses or semester-long instruction in Switzerland and England. A kitchen and service program is available to UD students at the Swiss School of Tourism and Hospitality and events management can be studied in the United Kingdom under an exchange program with Leeds Metropolitan University.



were located underneath the main level.

We jokingly referred to ourselves as “Team America,” and spent nearly every weekend in a new place for the first three months of our semester. We traveled to Milan, Florence, Siena and Pisa in Italy. We visited Munich for Oktoberfest, and Paris and Salzburg, as well. In

Switzerland, we visited Zermatt to see the breathtaking Matterhorn, Appenzell, where we saw a cheese factory, and Basel during its autumn festival.

My intention is not to make my semester abroad sound like a piece of cake. The semester came with exams, projects and homework, just like any semester at UD. Those struggles, however, were most definitely surpassed with unparalleled personal growth and experiences I look back on with a smile and a laugh. Overall, I highly recommend any study abroad experience.

Caitlyn Logan, CHEP '06, on the Swiss School of Tourism and Hospitality (SSTH) in Chur, Switzerland.

From August to December of 2004, I lived in a venerable hotel built on the side of a mountain in the tiny town of Passugg with stunning views of the valley and the city of Chur. These four months were spent cooking classical cuisine, learning the best of European service, traveling around western Europe, and, of course, tasting wines.

The five Delaware students took six classes, including kitchen theory and practice, service theory and practice, German and beverage class. We had professors from Switzerland, Austria, England and America; none of the instructors had taught at the University of Delaware, making it more of an exchange than a study abroad.

Both kitchen and service practice were hands-on, as we prepared lunch and dinner for the approximately 150 students at our school throughout the week. SSTH is divided into two divisions, one taught in English, the other in German. Much of the English division was comprised of students from Asia, particularly China and South Korea. The school itself had an incredible array of nationalities, including students from Norway, Denmark, Scotland, Italy, Cambodia, Nepal, Qatar, Brazil, Nigeria, Germany and France.

One of the largest differences between studying at the University of Delaware and SSTH was the living situation. We lived on the top three floors of the hotel, while the dining room was on the main floor and all the classrooms

Lydia Hume, CHEP '07, on reggae, jerk chicken and Jamaican resorts

Our destination that first day was Kingston, the capital of Jamaica and the biggest city on the island. The first night we received an orientation session (poolside, of course) and talked with our professors about the class work we were to accomplish and the side trips we were going to take. Our two classes consisted of “Club, Spa, and Resort Development,” taught by UD professor Ali Poorani, and “Cross Cultural Etiquette and Protocol” taught by UD’s Francis Kwansa. Class met twice a week, and the rest of the time was spent conducting site inspections of area hotels, visiting museums and, of course, enjoying beach time. That first night we also were introduced to our Jamaican tour guide for the trip, Deuwayne Blake, a hospitality student at the Western Hospitality Institute.

The first week in Kingston was a whirlwind of tours, lectures and bus trips around the city. We experienced our first taste of Jamaican culture by visiting National

Heroes Circle, the University of the West Indies, the University of Technology, the Jamaica Tourist Board, Port Royal and the Bob Marley Museum along with many others. Everyone quickly fell in love with the easygoing, carefree attitude that the Jamaicans carried with them. The phrase, “No Problem, Mon!” also became our new favorite saying. Our palettes became accustomed to the spiciness of jerk chicken, the comfort of rice and peas, and the taste of refreshing, cold beverages.

Some of our favorite trips were to Blue Mountain Coffee Plantation and Strawberry Hills Spa. Through all of these excursions, trips, adventures and working together in classes, the 18 of us bonded very closely. Placed in groups of three to complete projects, everyone learned a great deal from each other.

Other highlights included seeing incredible resorts, such as the Ritz Carlton and the Half Moon Resort while learning about Jamaican culture and lifestyle. Furthermore, influential leaders of the Jamaican hospitality industry sat under the stars with us telling stories and singing songs, while interaction with our peers, the students at Western Hospitality Institute, showed us how different and similar we all are at exactly the same time. The lessons learned—not only in the classroom, but also within Jamaican society—will prove invaluable to a successful career in the hospitality industry, and to life itself.

Joanie Baczewski, CHEP '05, on sustainable business in Peru.

I spent Winter Session studying corporate social responsibility and sustainable business in Peru.

The people of Peru welcomed us with open arms, allowing us to use their entire country as a classroom. We held class in hotel lobbies, buses, living rooms, conference rooms, on the mountains and in the jungle. It even rained in our outdoor classroom one afternoon, and hail made its way through holes in the walls of another. Classes were unconventional to say the least, sometimes consisting of a hike through a jungle farm, and other times taking us up over 15,000 feet to tour a mine. We discussed the future of corporate social responsibility with numerous Peruvian enterprises, and we listened as the Antamina Mining Company and a small mountain community debated the environmental impacts of mining. We met people who truly care about business's potential for a positive impact, and we met people who simply view social responsibility as a public relations move. We also met the people who are directly affected by corporate social responsibility, or the lack thereof.

Piecing together all the information and experiences I had, it seems I have come home with more questions than answers. ♦

Aloha to a convention conference

After working on fundraising and travel arrangements for more than a year, 12 students and one adviser from the University of Delaware's Professional Convention Management Association (PCMA) Student Chapter attended the national educational conference in Honolulu, Hawaii this past winter.

After a 10-hour plane ride, we arrived at the Hilton Hawaiian Village Hotel, ready to learn about the meetings industry through educational sessions, networking receptions and general session speakers.

The conference began with Student Day. The sessions included “A Day in the Life of a Meeting Professional,” a networking luncheon, career development discussions and “The Road to Transition from Student to Professional.” During the first session, a panel of professionals from different aspects of the meetings industry discussed a typical day, jobs, responsibilities, likes/dislikes and any other questions asked by students. The career development session was conducted by two

national recruiters who explained the current job market and gave advice on preparing yourself for a career that fits you. Lastly, “The Road to Transition” highlighted past PCMA students and their experiences. Throughout the rest of the conference, one student session was conducted each day ranging from a mega mentor session to a shared interest program. All of these programs helped students gain an appropriate perspective of the real meetings industry.

There are great benefits in students attending the national conference. Networking luncheons and dinners allow students to talk to professionals about internships, jobs and current events in the industry. Furthermore, keynote speakers promote inspirational ideas and concepts easily incorporated into the workplace, classroom and daily life. Students are also allowed to attend any professional educational workshop to learn about the industry in general or in detail. ♦

—Katie Steigerwal, CHEP '06



JON COX

The dining room at Vita Nova often is booked weeks in advance.

DECEMBER '05 JANUARY '06

DECEMBER 05

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JANUARY

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FEBRUARY

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26 MONDAY

27 TUESDAY

28 WEDNESDAY

29 THURSDAY

30 FRIDAY

31 SATURDAY

1 SUNDAY

New Year's Day



RICH DUNOFF

VITA NOVA

Call (302) 831-0500 for reservations.

Seating Times

Lunch: 11:30 a.m. - 12:30 p.m. Monday through Friday

Dinner: 5:30 p.m. - 7:30 p.m. Wednesday through Friday, during the fall and spring semesters

Location

Second Floor, Trabant University Center, 7 West Main St., Newark, DE 19716



RICH DUNOFF

Students rotate through 17 different jobs, including server, at Vita Nova.

JANUARY

DECEMBER 05

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JANUARY

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FEBRUARY

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2 MONDAY

7 SATURDAY

3 TUESDAY

8 SUNDAY

Winter Commencement

Winter Session classes begin.

4 WEDNESDAY

5 THURSDAY

6 FRIDAY



JON COX

DARDEN BISTRO

Reservations are not required for the casual Darden Bistro, the tapas-style dining area inside Vita Nova.



KATHY F. ATKINSON

JANUARY

DECEMBER 05

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JANUARY

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FEBRUARY

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9 MONDAY

10 TUESDAY

11 WEDNESDAY

12 THURSDAY

13 FRIDAY

14 SATURDAY

15 SUNDAY

KEVIN QUINLAN



**THE COURTYARD NEWARK—
UNIVERSITY OF DELAWARE**

The Courtyard Newark–University of Delaware offers all the services and amenities of a fine, business-class hotel, while also enhancing the educational and research opportunities for faculty and staff in the University’s respected Department of Hotel, Restaurant and Institutional Management.



RICH DUNOFF

In the hotel practicum, students complete 13 different rotations through seven departments—from front office to housekeeping.

JANUARY

DECEMBER 05						
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JANUARY						
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FEBRUARY						
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16 MONDAY

Martin Luther King Jr. Holiday

17 TUESDAY

18 WEDNESDAY

19 THURSDAY

Spring Delaworld Phase I

20 FRIDAY

21 SATURDAY

22 SUNDAY



RICH DUNOFF

CHECKING IN AT THE FRONT DESK

Students are shown the computer program designed to register guests.



BILL SULLIVAN

HRIM students' work at the hotel includes on-the-road sales and marketing experience.

JANUARY

DECEMBER 05

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JANUARY

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FEBRUARY

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23 MONDAY

24 TUESDAY

25 WEDNESDAY

26 THURSDAY

27 FRIDAY

28 SATURDAY

29 SUNDAY

Chinese New Year



SALES KICK-OFF

Polly Weir, Director of Conference Services, prepares students for an upcoming sales trip.



JON COX

The Copeland Vinotek, a state-of-the-art, redwood-paneled wine cellar, was dedicated in the Vita Nova dining room on Feb. 7, 2002.

JANUARY

FEBRUARY

JANUARY

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FEBRUARY

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MARCH

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30 MONDAY

31 TUESDAY

1 WEDNESDAY

2 THURSDAY

3 FRIDAY

Groundhog Day

Winter Session classes end.

4 SATURDAY

5 SUNDAY

Winter Session exams



RICH DUNOFF

STATE-OF-THE-ART WINE CELLAR

The Copeland Vinotek helps students in the Department of Hotel, Restaurant and Institutional Management learn wine and cuisine pairing.



JON COX

Vita Nova students worked the 13th annual Club Managers Association of America dinner, held at the Wilmington Country Club in October 2005.

FEBRUARY

JANUARY						
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6 MONDAY

*Spring Semester classes begin.
Spring Delaworld Phase II*

7 TUESDAY

8 WEDNESDAY

9 THURSDAY

10 FRIDAY

11 SATURDAY

12 SUNDAY

Lincoln's birthday



JONCOX

APPETIZER ON A SPOON

Founded in 1928, the Club Managers Association of America (CMAA) is the professional association and membership organization of club managers. The Certified Club Manager (CCM) designation is the hallmark of success for club managers to achieve. In addition, and for the select few, a Master Club Manager designation has also been established as the pinnacle of professional achievement for a club manager.



JON COX

This chocolate cake is one of the many delicious desserts served at Vita Nova.

FEBRUARY

JANUARY						
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13 MONDAY

18 SATURDAY

14 TUESDAY

19 SUNDAY

Valentine's Day

15 WEDNESDAY

16 THURSDAY

17 FRIDAY



DESSERT AT VITA NOVA

Be sure to make reservations for special occasions early.



LANE MCCLAUGHLIN

The Marriott Center for Hospitality and Tourism was established through a generous grant from the J. Willard and Alice S. Marriott Foundation. The center features full video conferencing and wireless technology capability, as well as Group Systems software.

FEBRUARY

JANUARY						
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20 MONDAY

Presidents' Day

21 TUESDAY

22 WEDNESDAY

Washington's Birthday

23 THURSDAY

24 FRIDAY

25 SATURDAY

26 SUNDAY



KATHY F. ATKINSON

THE MARRIOTT CENTER FOR HOSPITALITY AND TOURISM

The Marriott Center for Hospitality and Tourism provides HRIM faculty and students with state-of-the-art space for lodging-related classes.



LANE MCCLAUGHLIN

The Courtyard Newark–University of Delaware provides overnight accommodations for those attending conferences at the adjacent Clayton Hall, pictured here. Such accommodations are particularly in demand during the academic year, when residence halls are not available for conference participants seeking on-campus lodging.

FEBRUARY

MARCH

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27 MONDAY

28 TUESDAY

1 WEDNESDAY

Ash Wednesday

2 THURSDAY

3 FRIDAY

4 SATURDAY

5 SUNDAY



KATHY F. ATKINSON

PERFECT FOR BUSINESS TRAVELERS

The hotel lobby combines comfort with functionality and includes a user-friendly workspace for business travelers, featuring high-speed Internet access and a color printer.



RICH DUNOFF

The student at left is being instructed by the hotel staff maintenance director on how to work the pool cleaning apparatus.

MARCH

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6 MONDAY

7 TUESDAY

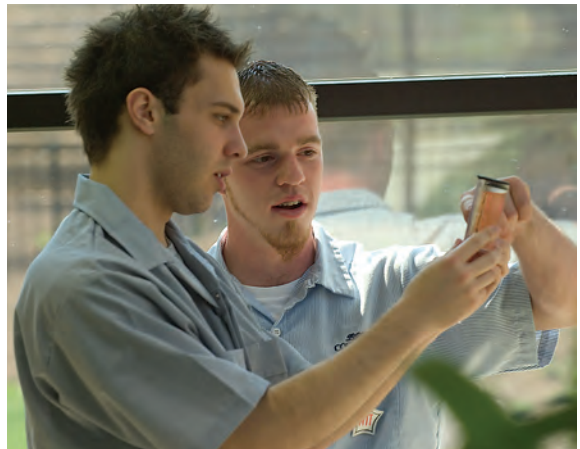
8 WEDNESDAY

9 THURSDAY

10 FRIDAY

11 SATURDAY

12 SUNDAY



RICH DUNOFF

LEARNING THE FINE POINTS

Students are shown the process involved in testing the pool water.



JON COX

Vita Nova students hone their skills at a variety of events on and off the campus.

MARCH

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13 MONDAY

14 TUESDAY

15 WEDNESDAY

16 THURSDAY

17 FRIDAY

18 SATURDAY

19 SUNDAY



RICH DUNOFF

BREAD AND BUTTER

Even the accompaniments, such as cinnamon-honey butter, are a special treat in the Vita Nova buffet line.



RICH DUNOFF

Students learn how to recommend wines based on customers' tastes.

MARCH

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20 MONDAY

First day of spring

21 TUESDAY

22 WEDNESDAY

23 THURSDAY

24 FRIDAY

Spring recess begins after last scheduled class.

25 SATURDAY

26 SUNDAY



RICH DUNOFF

WINE TASTING

Customers may request a sampling of various wines, and specialty wines are available by the glass.



RICH DUNOFF

University of Delaware HRIM students are involved in all aspects of the hotel, from the front office to accounts and engineering, sales, marketing and administration

MARCH

APRIL

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27 MONDAY

28 TUESDAY

29 WEDNESDAY

30 THURSDAY

31 FRIDAY

1 SATURDAY

2 SUNDAY

Daylight Saving Time begins.



KATHY F. ATKINSON

BEHIND THE SCENES

Students learn bookkeeping and accounting from the hotel accountant.



RICH DUNOFF

Students assigned to the hotel for a semester will meet for weekly classes in a computerized learning center at the site. The center doubles as a conference room with online meeting capability.

APRIL

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3 MONDAY

Classes resume after spring recess

4 TUESDAY

5 WEDNESDAY

6 THURSDAY

7 FRIDAY

8 SATURDAY

9 SUNDAY

Palm Sunday



RICH DUNOFF

HRIM327 PROPERTY ENGINEERING

This course provides an introduction to problems of cost and operational control of everything from security, safety and parking to preventive maintenance, fire prevention and care of guest rooms and public space.



KATHY E. ATKINSON

Balconies provide guests an attractive view of UD's Laird Campus.

APRIL

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10 MONDAY

11 TUESDAY

12 WEDNESDAY

Passover begins at sundown.

13 THURSDAY

14 FRIDAY

Good Friday

15 SATURDAY

16 SUNDAY

Easter



STATE-OF-THE-ART FACILITIES

In addition to the 126 guest rooms, The Courtyard Newark–University of Delaware has a large meeting room and 2,000 square feet of conference space, as well as access to a 500-seat auditorium, 7,700 square feet of exhibition space and 22 conference and meeting rooms in the adjacent Clayton Hall.



RICH DUNOFF

Student servers offer a mixed selection of hors d'oeuvres at the Darden Bistro.

APRIL

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17 MONDAY

18 TUESDAY

19 WEDNESDAY

20 THURSDAY

21 FRIDAY

22 SATURDAY

23 SUNDAY



RICH DUNOFF

DARDEN BISTRO DELICACIES

Polenta crustade with porcini mushrooms and Gorgonzola cheese



RICH DUNOFF

A dinner place setting at Vita Nova

APRIL

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24 MONDAY

25 TUESDAY

26 WEDNESDAY

27 THURSDAY

28 FRIDAY

29 SATURDAY

30 SUNDAY



EVERYTHING IN ITS PLACE

Students working at Vita Nova learn every detail of restaurant management, including proper place settings.



KATHY F. ATKINSON

The Courtyard Newark—University of Delaware is in the foreground, with John M. Clayton Hall Conference Center and George Read Hall and Christiana Towers residence halls in the background.

MAY

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1 MONDAY

2 TUESDAY

3 WEDNESDAY

4 THURSDAY

5 FRIDAY

6 SATURDAY

7 SUNDAY



KATHY F. ATKINSON

IN THE HEART OF THE CAMPUS

Vita Nova is located on the second floor of the Trabant University Center, and the HRIM offices are housed across Main Street in Raub Hall.



KATHY F. ATKINSON

MAY

APRIL						
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JUNE						
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8 MONDAY

9 TUESDAY

10 WEDNESDAY

11 THURSDAY

12 FRIDAY

13 SATURDAY

14 SUNDAY

Mother's Day



KATHY F. ATKINSON

DRESSED TO IMPRESS

Business attire is required for sales and management meetings.



DUJANE PERRY

Raub Hall, home to the Department of Hotel, Restaurant and Institutional Management, is located on Main Street in Newark.

MAY

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JUNE						
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15 MONDAY

20 SATURDAY

16 TUESDAY

21 SUNDAY

17 WEDNESDAY

Reading Day

Reading Day

18 THURSDAY

Last day of classes

19 FRIDAY

Reading Day

Final exams begin.



TYLER JACOBSON

INSIDE RAUB HALL

The traditional HRIM program is a four-year major with a curriculum based in liberal arts, sciences, business and hospitality courses focusing on the hotel, restaurant and allied industries.



RICH DUNOFF

A toque, or tall, white chef's hat, is worn by HRIM student chefs preparing dinner at Vita Nova.

MAY

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MAY						
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JUNE						
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22 MONDAY

23 TUESDAY

24 WEDNESDAY

25 THURSDAY

26 FRIDAY

27 SATURDAY

28 SUNDAY

Spring Commencement



RICH DUNOFF

IN THE KITCHEN

The details involved in the operation of Vita Nova are structured to give students the opportunity to provide the finest food, service and ambiance possible.

Final Exams end.



KEVIN QUINLAN

Julie Fagan, director of restaurant operations, selects an appropriate wine.

MAY

JUNE

MAY						
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JUNE						
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JULY						
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29 MONDAY

Memorial Day

30 TUESDAY

31 WEDNESDAY

1 THURSDAY

2 FRIDAY

3 SATURDAY

4 SUNDAY



RICH DUNOFF

FROM THE VINOTEK

Vita Nova's wine list offers a variety of American, Australian and European wines. Many can be purchased by the glass.



RICH DUNOFF

Sautéing crab cakes

JUNE

MAY						
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JUNE						
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JULY						
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5 MONDAY

First summer session classes begin.

6 TUESDAY

7 WEDNESDAY

8 THURSDAY

9 FRIDAY

10 SATURDAY

11 SUNDAY



RICH DUNOFF

PLEASING TO THE PALATE

Vita Nova's Chesapeake Bay crab cakes with spicy remoulade sauce on wilted spinach and gaufrette potatoes.



KATHY F. ATKINSON

The Courtyard Newark–University of Delaware guest rooms combine comfort with functionality and are designed with a user-friendly workspace for business travelers, featuring high-speed Internet access and two phones with data ports.

JUNE

MAY

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JUNE

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JULY

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30	31					

12 MONDAY

13 TUESDAY

14 WEDNESDAY

15 THURSDAY

16 FRIDAY

17 SATURDAY

18 SUNDAY

Father's Day

KATHY F. ATKINSON



DEDICATED TO COMFORT

The hotel offers overnight accommodations for those attending conferences at Clayton Hall and for parents and other visitors to campus.



KATHY F. ATKINSON

Fitness equipment at the Courtyard Newark–University of Delaware includes treadmills, stationary bicycles and free weights.

JUNE

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JUNE						
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JULY						
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19 MONDAY

20 TUESDAY

21 WEDNESDAY

First day of summer

22 THURSDAY

23 FRIDAY

24 SATURDAY

25 SUNDAY



KATHY F. ATKINSON

KEEPING FIT

The hotel offers a state-of-the-art fitness room to its guests.



RICH DUNOFF

Preparing the place setting for dinner at Vita Nova.

JUNE JULY

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JUNE						
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JULY						
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30	31					

26 MONDAY

27 TUESDAY

28 WEDNESDAY

29 THURSDAY

30 FRIDAY

1 SATURDAY

2 SUNDAY



VITA NOVA: THE PERFECT SETTING

HRIM students learn how to set a proper table for a formal occasion from fish fork to soup spoon.



KATHY F. ATKINSON

Baker's Dozen Club members, with Debbie Ellingsworth, instructor and sous chef at Vita Nova, decorate a special YoUDee cake.

JULY

JUNE						
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JULY						
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AUGUST						
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3 MONDAY

4 TUESDAY

5 WEDNESDAY

6 THURSDAY

7 FRIDAY

8 SATURDAY

9 SUNDAY

5-week summer session final exams

Independence Day



KATHY F. ATKINSON

YOUDEE TAKES THE CAKE

This cake depicting UD's mascot YoUDee took 25 hours from stir to finish, using four ovens and requiring 10 pans, dozens of eggs, about five pounds of flour and several quarts of milk, not to mention sugar and butter.

5-week summer session classes end.



RICH DUNOFF

Joe DiGregorio, Vita Nova executive chef, demonstrates the correct way to use kitchen tongs.

JULY

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JULY						
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AUGUST						
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10 MONDAY

Second summer session classes begin.

11 TUESDAY

12 WEDNESDAY

13 THURSDAY

14 FRIDAY

15 SATURDAY

16 SUNDAY



RICH DUNOFF

TESTING NEW KITCHEN SKILLS

A Vita Nova student chef uses tongs to safely pull food off the grill.



KATHY F. ATKINSON

Mark Chopko, executive chef at The Courtyard Newark–University of Delaware, presents one of his omelets along with other breakfast selections requested by a guest.

JULY

JUNE

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JULY

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AUGUST

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17 MONDAY

18 TUESDAY

19 WEDNESDAY

20 THURSDAY

21 FRIDAY

22 SATURDAY

23 SUNDAY



COURTYARD CUISINE

Nightly specials, created by Executive Chef Mark Chopko, have included filet mignon, fresh rainbow trout, shrimp scampi, roast turkey and lamb chops.



KATHY F. ATKINSON

Hotel guests may use their room key for access to the hot tub and pool.

JULY

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JULY						
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AUGUST						
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24 MONDAY

7 1/2-week summer session classes meeting Mon./Wed. end.

25 TUESDAY

7 1/2-week summer session classes meeting Tues./Thurs. end.

26 WEDNESDAY

7 1/2-week summer session classes meeting Mon./Wed. final exams

27 THURSDAY

7 1/2-week summer session classes meeting Tues./Thurs. final exams

28 FRIDAY

29 SATURDAY

30 SUNDAY



KATHY F. ATKINSON



KATHY F. ATKINSON

Students and staff at the hotel discuss a sales presentation.

JULY

AUGUST

JULY							AUGUST							SEPTEMBER						
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30	31																			

31 MONDAY

1 TUESDAY

2 WEDNESDAY

3 THURSDAY

4 FRIDAY

5 SATURDAY

6 SUNDAY



KATHY F. ATKINSON

PCMA ROUNDTABLE DISCUSSION

The Professional Convention Management Association holds a roundtable discussion with HRIM students. PCMA serves the community by enhancing the effectiveness of meetings, conventions and exhibitions through member and industry education.



KATHY F. ATKINSON

A Belgian waffle is a specialty on the Courtyard's breakfast menu.

AUGUST

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AUGUST						
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SEPTEMBER						
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7 MONDAY

8 TUESDAY

9 WEDNESDAY

10 THURSDAY

11 FRIDAY

Second summer session classes end.

Second summer session final exams

12 SATURDAY

13 SUNDAY



KATHY F. ATKINSON

BREAKFAST BUFFET

The Courtyard Newark–University of Delaware offers a wide variety of freshly baked breads and fruit for breakfast, as well as “eggs cooked to order,” waffles, breakfast meats and other hot breakfast favorites. Breakfast buffet is served from 7-10 a.m., every morning for hotel guests, as well as local guests and visitors.



RICH DUNOFF

Taking notes in Vita Nova's dining class.

AUGUST

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AUGUST _____
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SEPTEMBER _____
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14 MONDAY

15 TUESDAY

16 WEDNESDAY

17 THURSDAY

18 FRIDAY

19 SATURDAY

20 SUNDAY



KATHY F. ATKINSON

AT YOUR SERVICE

Vita Nova student servers and chefs in the Darden Bistro.



JON COX

Vita Nova lunch buffet offers a delicious bounty.

AUGUST

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AUGUST						
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SEPTEMBER						
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21 MONDAY

22 TUESDAY

23 WEDNESDAY

24 THURSDAY

25 FRIDAY

26 SATURDAY

27 SUNDAY



JOHN COX

AWARD-WINNING LUNCH

Vita Nova, the student-run restaurant in the Trabant University Center, won *Delaware Today's* 2004 Best of Delaware Award for lunch buffet.



KATHY F. ATKINSON

Each year, HRIM students in their junior year work and learn at The Courtyard Newark–University of Delaware.

AUGUST SEPTEMBER

JULY							AUGUST							SEPTEMBER						
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23	24	25	26	27	28	29	27	28	29	30	31	24	25	26	27	28	29	30		
30	31																			

28 MONDAY

Convocation

29 TUESDAY

Fall semester classes begin at 8 a.m.

30 WEDNESDAY

31 THURSDAY

1 FRIDAY

2 SATURDAY

3 SUNDAY



KATHY F. ATKINSON

CONFERENCES AND CONVENTIONS

HRIM students attend national conferences and participate in roundtable discussions with their advisory board members and industry partners.



KATHY F. ATKINSON

Checking-in at The Courtyard Newark–University of Delaware is fast for families, as well as for business customers.

SEPTEMBER

AUGUST						
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SEPTEMBER						
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OCTOBER						
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4 MONDAY

Labor Day

5 TUESDAY

6 WEDNESDAY

7 THURSDAY

8 FRIDAY

9 SATURDAY

10 SUNDAY



KATHY F. ATKINSON

A QUIET MOMENT

Relax in the comfort of the hotel lounge.



RICH DUNOFF

The food and service at Vita Nova is the responsibility of students who rotate through 17 different positions. The person making a salad tonight could be the manager of the day or team captain tomorrow.

SEPTEMBER

AUGUST						
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SEPTEMBER						
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OCTOBER						
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11 MONDAY

12 TUESDAY

13 WEDNESDAY

14 THURSDAY

15 FRIDAY

16 SATURDAY

17 SUNDAY



RICH DUNOFF

THE VITA NOVA EXPERIENCE

Students are behind the scenes in the kitchen, cooking, baking and evaluating the previous day's operation. This process ensures each student a controlled educational experience in both management and skill-level assignments.



RICH DUNOFF

An HRIM major, which leads to a bachelor of science degree, is a four-year major with a curriculum based in liberal arts, business and specialized courses in technical applications for the hospitality industry.

SEPTEMBER

AUGUST						
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SEPTEMBER						
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OCTOBER						
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18 MONDAY

19 TUESDAY

20 WEDNESDAY

21 THURSDAY

22 FRIDAY

*First day of autumn
Rosh Hashanah begins at sundown.*

23 SATURDAY

24 SUNDAY

Ramadan begins at sundown.



RICH DUNOFF

WELL-ROUNDED ACADEMICS

Students are provided a foundation in the traditional academic areas to complement the business and hospitality courses.



JON COX

Vita Nova students volunteered to cook for a Ministry of Caring fundraising dinner in September 2005.

SEPTEMBER OCTOBER

AUGUST						
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25 MONDAY

26 TUESDAY

27 WEDNESDAY

28 THURSDAY

29 FRIDAY

30 SATURDAY

1 SUNDAY

Yom Kippur begins at sundown.



COOKING FOR A GOOD CAUSE

YoUDee visits with a student volunteer in the kitchen of the Emmanuel Dining Room in Wilmington, Del., at the Ministry of Caring event.



JON COX

Vita Nova students on the steps of Old College where they played a major role at the second annual Taste of Newark.

OCTOBER

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2 MONDAY

3 TUESDAY

4 WEDNESDAY

5 THURSDAY

6 FRIDAY

7 SATURDAY

8 SUNDAY



JON COX

TASTE OF NEWARK

Vita Nova students serve chocolate-covered strawberries at the Taste of Newark, an event that showcases the cuisine of local restaurants and area wineries.



LANE McLAUGHLIN

Vita Nova is located on the second floor of the Trabant University Center, which also includes a movie theatre, a study lounge, the Campus Shop and meeting rooms.

OCTOBER

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9 MONDAY

Columbus Day

10 TUESDAY

11 WEDNESDAY

12 THURSDAY

13 FRIDAY

14 SATURDAY

15 SUNDAY



JON COX

VITA NOVA

The restaurant's sleek, modern appearance now includes a series of photographs of campus scenes in different seasons.

THE HRIM ADVISORY BOARD

Bill Allen, CEO,
Outback
Steakhouse, Inc.

George Baggott,
CFSP (retired)
Hospitality
Industry

Timothy
Barnekov, Dean,
University of
Delaware

Charles
Bernstein,
Editor-at-Large,
*Chain Leader
Magazine*

E. Thomas
Bratton,
Executive
(retired),
Ritz-Carlton

KATHY F. ATKINSON



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Jr., Senior Vice
President of
Sales, Fred
Tibbitts &
Associates, Inc.

Henry Topel,
Chairman,
HAT, Inc.

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Managing
Partner, The
Parquet Group

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Employment
Manager, Olive
Garden Italian
Restaurants
Concept

Regynald
Washington,
Vice

L. Edwin Brown,
Secretary General,
World Association of
Cooks, Ambassador
American Culinary
Federation

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President, Forecasting
International, Ltd.

John Cini, Chairman,
Cini-Little International,
Inc.

Walter Conti,
Restaurateur (retired)

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ARAMARK Chair in
HRIM, University of
Delaware

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Carnival Cruise Lines

Duncan Dickson,
Partner, A & D Partners

Alexander Doberenz,
Dean Emeritus,
University of Delaware

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ARAMARK Business,
Sports & Entertainment

Wallace Doolin,
President & CEO,
Buca, Inc. (Buca di
Beppo)

Susannah Eaton-Ryan,
Food Network
Executive (former)

Valerie Ferguson,
Regional Vice President
& Managing Director,
Loews Philadelphia
Hotel

Skip Fox, President,
Fleming's Prime
Steakhouse & Wine
Bar

Plato Ghinos, Sr. VP
Development,
Shaner Hotel Group

Alan Gould, Publisher,
*Nation's Restaurant
News*

Robert Grimes,
Chairman & CEO,
Accuvia

H.A. (Skip) Hartman
Jr., Regional Vice
President/ Managing
Director, CHA, Loews
L'Enfant Plaza Hotel

Pierre Hayward, Vice
President & University
Secretary, University of
Delaware

David Hollowell,
Executive Vice President
& University Treasurer,
University of Delaware

Gilles Honegger, Human
Resource Executive
Director, ACCOR

Andrea Immer, Dean of
Wine Studies, Great
Wine Made Simple, Ltd.

Ron Jaworski, President
& CEO, Ron Jaworski
Mgmt., Inc.

Thomas Kershaw,
"Cheers" Owner,
The Hampshire House

Reas Kondraschow,
Senior Vice President/
Managing Director,
Cendant Hotel Group

Frederick Lankford,
President & CEO,
Lankford-Sysco Food
Services, LLC

Robert "Jerry" Leeman,
WW Food Service &
Hospitality Segment
Manager, IBM

Mark Lomanno,
President,
Smith Travel Research

Saul Lubar, National
Capital Region
Program Manager,
General Services
Administration

Ronald Magruder, USA
Group President,
Cara Restaurants

Joseph McInerney,
President & CEO,
American Hotel &
Lodging Association

Curtis Nelson, President
& CEO, Carlson
Hospitality Worldwide

Albert Niggli, Chairman
of the Board and
Executive Representative
of the Board, SSTH, The
Swiss School

Onno Poortier, The
Peninsula Group
(retired)

Daniel Rich, Provost,
University of Delaware

Michele Rollins, Chair of
HRIM Advisory Board,
Chairman, Rollins
Jamaica, Ltd.

Paul Rowson, Human
Resource Account
Director, Fannie Mae

Steven Rudnitsky,
Chairman & CEO,
Cendant Hotel Group

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CFBE, Senior Vice
President, The Biltmore
Company

John Russell, CHME,
Partner, Yesawich,
Pepperdine, Brown &
Russell

Lance Shaner, CEO,
Shaner Hotel Group

Kathleen Smith, Senior
V.P. of Human
Resources, Marriott
International

Xavier Teixido, FMP,
President, Harry's Savoy
Grill & Ballroom

President/General
Manager, Disney
Regional Entertainment

Beat Wicki, CEO, SSTH,
The Swiss School

Ferdinand Wieland,
Industry Consultant/
Member, HTR Solutions,
LLC

Lawrence Wilhelm,
Greystone Marketing

Ralph Williams
HRIM Advisory Board
Chairman Emeritus

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Ambassador & Professor
Emeritus, University of
Delaware

Dale Wolf, Chairman/
Daynel International,
Inc., Vice Chair, WSFS
Bank-Emerald
Bioagriculture Corp.,
Former Governor, State
of Delaware

OCTOBER

SEPTEMBER						
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16 MONDAY

17 TUESDAY

18 WEDNESDAY

19 THURSDAY

20 FRIDAY

21 SATURDAY

22 SUNDAY



KATHY F. ATKINSON

HRIM ADVISORY BOARD MEETING

Fred J. DeMicco, ARAMARK Chair in Hotel, Restaurant and Institutional Management and chairperson of the department, speaks at the annual HRIM Advisory Board meeting in the new Marriott Center for Hospitality and Tourism in The Courtyard Newark–University of Delaware.



RICH DUNOFF

Crème brûlée is one of the popular dessert options at Vita Nova.

OCTOBER

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23 MONDAY

24 TUESDAY

25 WEDNESDAY

26 THURSDAY

27 FRIDAY

28 SATURDAY

29 SUNDAY

Daylight Saving Time ends.



RICH DUNOFF

THE FINISHING TOUCH

Granulated sugar is sprinkled on top of each dessert, then, using a torch, the sugar is heated until it bubbles and turns a golden brown.



JON COX

Vita Nova students are available to cater events, such as this special visit to the Paul Jones Collection of African-American Art by the HRIM Advisory Board. Dinner at Vita Nova followed.

OCTOBER

NOVEMBER

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NOVEMBER						
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30 MONDAY

31 TUESDAY

Halloween

1 WEDNESDAY

2 THURSDAY

3 FRIDAY

4 SATURDAY

5 SUNDAY



JONCOX

FESTIVE OCCASIONS

Italian bread and salad are ready to be served at Vita Nova.



RICH DUNOFF

The lounge at The Courtyard Newark–University of Delaware offers daily newspapers or a game of chess.

NOVEMBER

OCTOBER	NOVEMBER	DECEMBER
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6 MONDAY

7 TUESDAY

Election Day, classes suspended, University offices closed.

8 WEDNESDAY

9 THURSDAY

10 FRIDAY

11 SATURDAY

Veterans' Day

12 SUNDAY



KATHY F. ATKINSON

BLUE HEN SOUVENIRS

The Courtyard Newark—University of Delaware's gift shop carries a variety of UD memorabilia, from YoUDee golf club covers to sweatshirts and calendars.



RICH DUNOFF

Housekeeping makes sure every room is ready to receive guests.

NOVEMBER

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13 MONDAY

14 TUESDAY

15 WEDNESDAY

16 THURSDAY

17 FRIDAY

18 SATURDAY

19 SUNDAY



LEARNING EVERY ASPECT

The Courtyard Newark–University of Delaware has been called “a working laboratory” for UD students, giving them direct insights into all aspects of today’s hotel industry and providing a real-world site for them to learn critically important operating procedures.



JON COX

Visiting chef David Puser from the Swiss School of Tourism and Hospitality oversees the preparation of capuns at Vita Nova.

NOVEMBER

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20 MONDAY

21 TUESDAY

22 WEDNESDAY

Thanksgiving recess begins at 5 p.m.

23 THURSDAY

Thanksgiving

24 FRIDAY

25 SATURDAY

26 SUNDAY



JON COX

SWISS SPECIALTIES

“Capuns are a regional dish of the Romanish people, who populate the eastern Swiss Alps,” Puser says, “and because they were mostly peasants and cut off by mountains, they made do with what they had.”



JON COX

NOVEMBER DECEMBER

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27 MONDAY

Classes resume after Thanksgiving recess.

28 TUESDAY

29 WEDNESDAY

30 THURSDAY

1 FRIDAY

2 SATURDAY

3 SUNDAY



RICH DUNOFF

SELECTIVE PROGRAM

The HRIM program accepts only 100 students a year, so with a student body of 400, the instructors can get to know all the students over the four years they spend on campus.



KATHY F. ATKINSON

Xavier Teixido, owner and operator of Harry's Savoy Grill in north Wilmington and Harry's Seafood Grill at Wilmington's Riverfront, speaks to a class of HRIM students.

DECEMBER

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4 MONDAY

5 TUESDAY

6 WEDNESDAY

7 THURSDAY

8 FRIDAY

9 SATURDAY

10 SUNDAY

Last day of classes

Reading Day

Final exams begin.

Reading Day

Reading Day



KATHY F. ATKINSON

EXPERT INSIGHTS

The past president of the National Restaurant Association and a trustee of its Education Foundation, Xavier Teixido also serves on the Governor's Tourism Advisory Board, the Riverfront Development Corp. board of directors and with the Multicultural Foodservice and Hospitality Alliance. In addition, he is involved with local charities concerned with hunger and children's issues.



RICH DUNOFF

Starting the tomato caper vin blanc sauce, which is paired with filet of amber jack (a large firm fleshed white fish), in the Vita Nova kitchen.

DECEMBER

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11 MONDAY

12 TUESDAY

13 WEDNESDAY

14 THURSDAY

15 FRIDAY

16 SATURDAY

17 SUNDAY



RICH DUNOFF

SAUTÉING THE VEGETABLES

The first step for a penne pasta dish, with artichoke hearts, grape tomatoes and kalamata olives.

*Final Exams end.
Hanukkah begins at sundown.*



RICH DUNOFF

Students take turns in the position of Vita Nova host or hostess.

DECEMBER

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JANUARY						
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18 MONDAY

19 TUESDAY

20 WEDNESDAY

21 THURSDAY

22 FRIDAY

First day of winter

23 SATURDAY

24 SUNDAY



RICH DUNOFF

READY TO SERVE

Entree selection determines the style of service that customers receive at Vita Nova. Choices for Russian or French table service require a minimum of two or more individuals at the table selecting the same entree. (American service does not require a minimum number of orders.)



KATHY F. ATKINSON

Vita Nova students also are instructed in the art of ice-carving and display.

DECEMBER

NOVEMBER						
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JANUARY						
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25 MONDAY

Christmas

26 TUESDAY

Kwanzaa begins

27 WEDNESDAY

28 THURSDAY

29 FRIDAY

30 SATURDAY

31 SUNDAY



JON COX

HOSPITALITY

The pineapple is the symbol of hospitality. To find out more about getting a degree in hotel, restaurant and institutional management at the University of Delaware, visit [www.hrim.udel.edu].

About UD

The University of Delaware has grown from its founding as a small private academy in 1743 to a major university. As one of the oldest Land-Grant universities, as well as a Sea-Grant, Space-Grant and Urban-Grant institution, Delaware offers an impressive collection of educational resources. Undergraduates may choose to major in any one of more than 100 academic majors. The University's distinguished faculty includes internationally known scientists, authors and teachers, who are committed to continuing the tradition of providing one of the highest quality undergraduate educations available.

The University enrolls more than 16,000 undergraduates and nearly 3,000 graduate students. As a state-assisted, privately controlled institution, the University seeks to enroll students from diverse backgrounds and a wide variety of geographic regions. Currently, 60 percent of Newark campus

undergraduates are nonresidents, who represent nearly every state and several foreign

countries. The University of Delaware is strongly committed to enrolling and retaining minority students.

Since 1921, the University has been accredited by the Middle States Association of Colleges and Secondary Schools. Professional accreditation also is held in accounting, agricultural engineering/engineering technology, athletic training, business administration, chemistry, clinical psychology, dietetics, education, engineering, family and community services, medical technology, music, nursing, physical therapy and public administration.

The state of Delaware sits in the heart of the mid-Atlantic seaboard, halfway between Washington, D.C., and New York City. It is a state rich in shoreline, farmland and bustling city life. The main campus of the University, situated in the northwest corner of the state in the town of Newark (pronounced New Ark, as it was once spelled), offers a traditional small-town college atmosphere in a location that affords easy access to major cultural and entertainment centers in nearby metropolitan areas. ♦

HISTORIC HIGHLIGHTS

1743: The history of the University begins when colonial scholar and Presbyterian clergyman Dr. Francis Alison opens a school in his home in New London, Pa.

1769: Thomas Penn, son of William Penn, charts the Academy of Newark, formerly Francis Alison's school.

1777: The Academy closes when the British army marches through Newark en route to Philadelphia. The school reopens three years later.

1833: Newark College gains its charter and merges with the Academy of Newark. The Academy retains the option to separate again if the college ceases operations.

1834: Newark College opens in Old College Hall, built with proceeds from the state lottery. Two departments, the "academical and the collegiate," share the same building.

1843: Newark College changes its name to Delaware College.

1859: Delaware College closes due to financial problems and the impending Civil War.

1869: The Academy of Newark officially separates itself from the College as the 1833 charter allows.

1870: Delaware College reopens as a

Land-Grant college with funds provided by the Morrill Land-Grant College Act of 1862.

1904: Charles W. Bush becomes Delaware's first Rhodes Scholar.

1914: The Women's College of Delaware opens as a coordinate institution with Delaware College.

1921: The University of Delaware is adopted as the name of the combined institutions of Delaware College and The Women's College. Also, the University is accredited by the Association of Colleges and Universities of the Middle States.

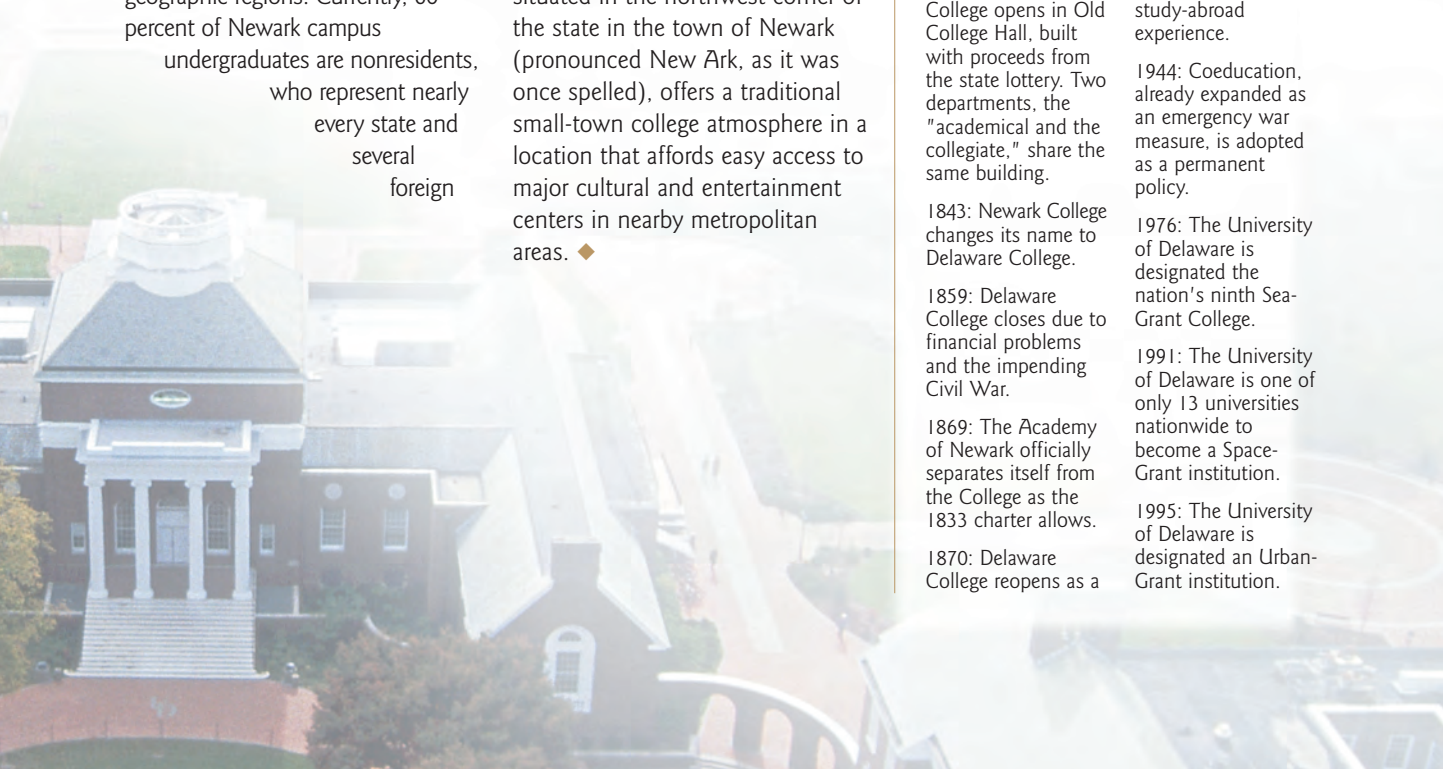
1923: The University of Delaware initiates the nation's first study-abroad experience.

1944: Coeducation, already expanded as an emergency war measure, is adopted as a permanent policy.

1976: The University of Delaware is designated the nation's ninth Sea-Grant College.

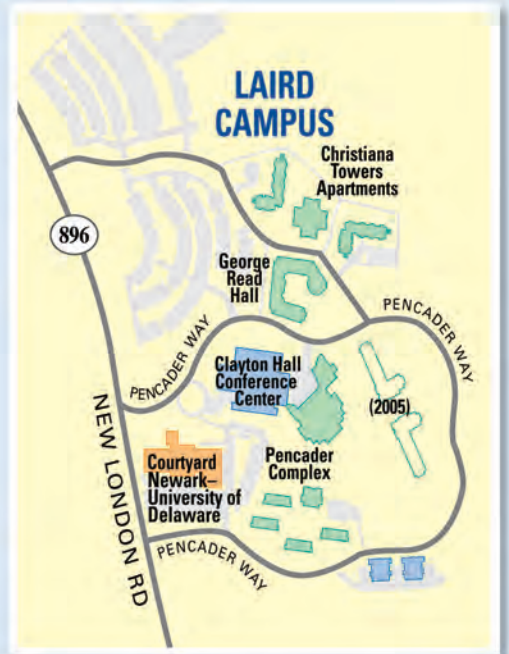
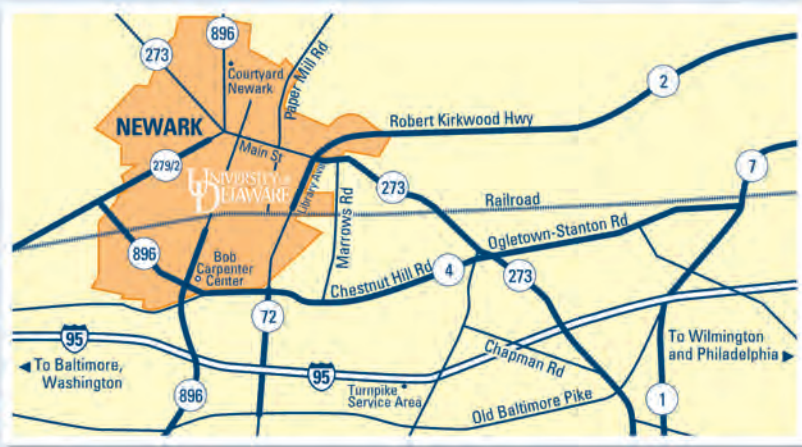
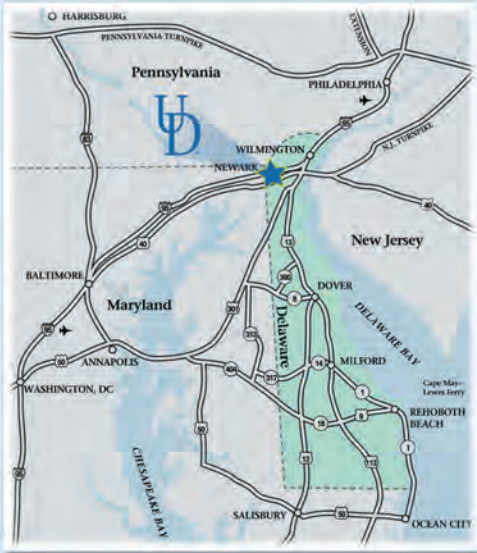
1991: The University of Delaware is one of only 13 universities nationwide to become a Space-Grant institution.

1995: The University of Delaware is designated an Urban-Grant institution.



Directions to our campus

Centrally located between New York City and Washington, D.C., the University of Delaware campus and Newark (pronounced New Ark), are only minutes away from Interstate 95 and easily accessible by air, train and car. Philadelphia International Airport is approximately 40 miles from campus. New York City and Washington, D.C., are about two hours away by train and slightly longer by car. ♦



Vita Nova cookbook

Recipes from Vita Nova, the fine-dining restaurant operated on campus by HRIM students, are available for the first time this year in a limited-edition cookbook, *Taste of Class*.

The recipes are from executive chef Joe DiGregorio, a graduate of the Culinary Institute of America, and sous chef Debbie Ellingsworth. The full-color cookbook includes nearly 100 recipes, divided into sections on appetizers, soups, salads, meats, fish and seafood, poultry, pasta, sauces and side dishes, breads and desserts.

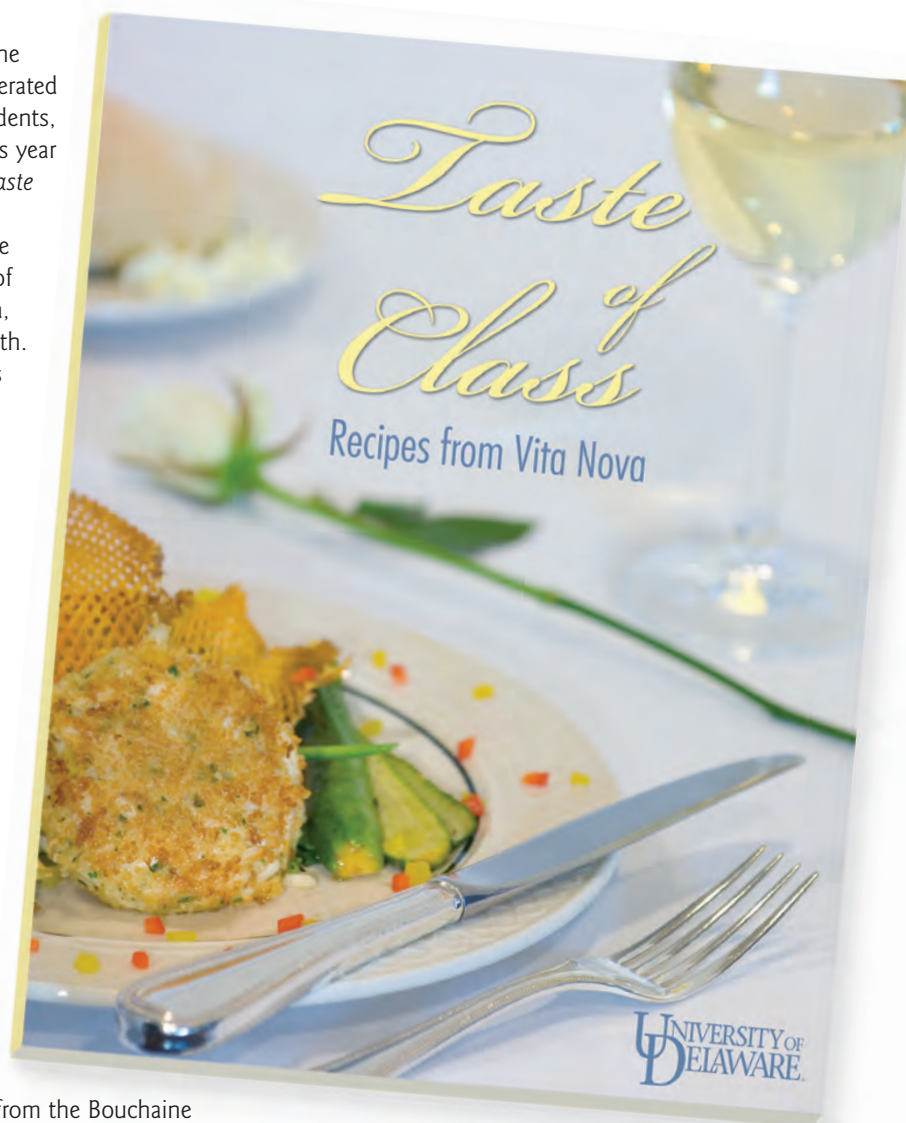
In addition to detailed preparation and cooking instructions, the recipes include presentation suggestions for serving the dishes. Many also include a "Chef's note" feature that offers such supplemental information as where to purchase certain ingredients, substitutions that may be used and personal observations from the chef. Some recipes are illustrated with step-by-step photographs showing particular preparation techniques.

A number of the recipes include wine recommendations from the Bouchaine Vineyards of Napa Valley, Calif. The vineyard is owned by Tatiana and Gerret Copeland, who donated a state-of-the-art wine cellar to Vita Nova.

The cookbook was designed by Molly Chappell, an art director in UD's Office of Public Relations. Photography is by Jon Cox, a part-time faculty member

in the Department of Fine Arts and Visual Communications.

The book may be purchased through the University Bookstore, with more information available on the web site [www.udel.edu/bookstore]. ♦



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